



MIDDLE EASTERN INSPIRED MENU

APPETIZERS - Served with Pita Bread

HUMMUS: Chickpeas mixed with fresh lemon juice, olive oil, garlic and tahini.

BABAGANUSH: Roasted eggplant mixed with tahini, garlic, lemon juice and olive oil.

TABOULEH: Cracked wheat and parsley salad garnished with tomatoes, red onions, dressed with citrus and olive oil.

LEVANT SALAD: Fresh tomatoes, roasted peppers, cucumbers, onions, parsley tossed with olive oil and lemon dressing.

SEASONED GRILLED VEGETABLES: Assorted colorful seasonal roasted vegetables topped with a balsamic glaze.

ENTRÉE: Choose one or more

PULLED BRAISED BEEF: Juicy cooked beef. Seasoned with classic middle eastern spices

GRILLED CHICKEN: Spice infused chicken breast and thighs grilled and topped with tahini sauce(a sesame based dressing) and sumac.

FELAFELS: Traditional Middle Eastern chick peas & fava bean, spices mixture golden fried and served with tahini sauce(a sesame based dressing)

EGGPLANT PARMESAN: Breaded eggplant pan fried and baked in a made tomato sauce.

SIDES

SAFFRON JASMINE RICE: Steamed aromatic jasmine rice, infused with saffron threads.

TURKISH WHITE RICE: Traditional White Rice pilaf with garbanzo beans and peas, a perfect complement any dish

RICE PUDDING: Baked creamy rice pudding, accented with cardamom, and cinnamon.

BAKLAVA: A sweet delicate pastry made of layers of phyllo filled with chopped nuts and sweetened with a honey based syrup. It is characteristic of the cuisines_of the former Ottoman Empire.

COOKIE PLATTER: Assortment of Middle Eastern style gourmet cookies.